

APPETIZERS

Cured Meat Platter <i>Selection of beef cuts, speck, salami, bresaola, chorizo, Olives, pickled baby onions and country bread</i>	85
Fresh Burrata (SS) <i>Peach, Burrata, Beet hummus, balsamic reduction, Parsley oil</i>	65
Angus beef tartare <i>Shallot, capers, parsley, quail eggs, Worchester sauce</i>	85
Pan seared Scottish King Scallops (S) <i>Spiced green lentils Du Puy, caramelized granny smith apple, black squid ink tuile</i>	110
Organic Smoked Salmon (S) <i>Home smoked Scottish salmon, pickled cornichons, silver onions, cucumber foam, caper & horseradish cream</i>	85
Beef skewer Anticuchos <i>Medley of sautéed vegetable, ratte potato, chimichurri sauce</i>	70
Peruvian Ceviche (S) <i>Leche de tigre, mix seafood, aji rocoto, onion, coriander, cancha.</i>	75
Salmon Ceviche (S) (SS) <i>Leche de tigre, salmon, oriental sauce, sesame oil, onion, cucumber, coriander, cancha</i>	65

SALADS

Traditional Caesar salad <i>Prepared at your table with lettuce, anchovy, croutons, Veal bacon, Garlic & Parmesan shavings tossed in our homemade Caesar dressing</i>	
Plain 65 Chicken 70 Prawns (S) 80	
Ensalada Tropical & Mariscos (S) (N) (SS) <i>Fried seafood mix, lettuce, mango, capsicum, orange, Peanut, maracuya dressing</i>	65
Beef brisket (N) <i>Mixed green leaves, diced avocado, crispy fried onions, roasted macadamia nuts, cherry tomatoes Red onion, chipotle dressing</i>	70
Salad Quinoa Crocante (N) <i>Crunchy quinoa, lettuce, spinach, rocket, mixed tomatoes, toasted almonds, pomegranate, citrus dressing</i>	60

SOUPS

Crab and lobster bisque (S) <i>Handpicked crab, sour cream, tobiko, micro herbs, grilled country bread</i>	70
Mushroom Soup <i>Woodland mushroom soil, truffle cream, micro herbs, grilled country bread</i>	50



OUR EXECUTIVE CHEF'S CHOICE FOR THE MEAT AND ITS ORIGINE

WAGYU BEEF

Westholme Australian premium grain feed
Westholme Wagyu are uniquely Australian, roaming across huge expanses of native Australian grasses before being finished on quality cereal grains.

Westholme Wagyu Striploin AA3-5 300gms	270
Westholme Wagyu Tenderloin AA3-5 220gms	275
Westholme Wagyu Rib Eye Roll AA3-5 300gms	250
Westholme Wagyu Striploin AA6-7 300gms	290
Westholme Wagyu Tenderloin AA6-7 220gms	380
Westholme Wagyu Rib Eye Roll AA6-7 300gms	350

PURE BLACK ANGUS

Stanbroke Signature Pure Black Angus
Signature Pure Black Angus has been the Stanbroke's signature of approval. We stand by its superb quality by finishing cattle on a customized ration to produce optimum eating quality and to ensure the most delicious flavour and exceptional tenderness is consistently delivered.

Pure Black Angus Tenderloin Mb 4 220Gms	280
Pure Black Angus Striploin Mb 4 300Gms	240
Pure Black Angus Tomahawk Mb 2 1.5Kg	450
Pure Black Angus T-Bone Steak Mb4 500Gms	300
US Chairman's Reserve Tenderloin 220 Grams	245

GRASS FED

28 Day Dry Aged Irish John Stone Beef
All John Stone is matured using traditional dry ageing, three decades of experience, giving to the meat exceptional tenderness, depths of flavour and texture to the meat.

John Stone Tenderloin Fillet 250Gms	290
John Stone Striploin Bone-In 300Gms	325
John Stone Ribeye – Entrecote 1.5Kg	450

HEREFORD

Certified Argentinean Hereford Carne
Certified Hereford carne was founded by the main breeders of Hereford Argentinian beef, fed with the natural pastures in extensive environment. The high quality control and the vertical integrated process through the breeding, the rearing process, stress management gives to the Hereford beef a distinctive flavour.

Hereford Beef Tenderloin 220Gms	230
Hereford Beef Striploin 300Gms	215



ACCOMPANIMENTS & SAUCE

Sides <i>Sautéed mushroom, grilled asparagus, Garlic or Creamy spinach, Steam vegetables, Mashed potatoes, Onion rings, French fries, steak house fries, Papitas Provencal, Caponata Sicilian, Coleslaw, mixed salad</i>	35
Sauces <i>Creamy peppercorn, wild mushroom (A), béarnaise, Lemon butter sauce, chimichurri, Anticuchera sauce</i>	12

(N)-Nuts (A)-Alcohol (V)-Vegetarian (SS)-Sesame seeds (S)-Seafood.

All prices are in AED and are inclusive of 7% municipality fees, 10% service charge and 5% VAT.

Dear guest, we kindly request you to inform us if you or any of your guests have an allergy or dietary restrictions to any of the menu items in order to accommodate your request.

MEAT

Baby Chicken	145
Yellow corn fed chicken breast	155
John Stone lamb chop	275

FROM THE SEA (S)

Live Canadian lobster, your way	315
King fish steak	160
Loch Duart Scottish salmon	170
Seabass filet	165
Shrimps U7	55/piece
Obsiblu Prawns	60/piece

All grilled items are served along with one side & one sauce of your choice

RODA GRILL'S SPECIALS

RG's Big Burger (SS) <i>Ranch sauce, mushroom & onion comfit, compressed tomato, Romaine, smoked cheese, steak house fries.</i>	135
Baby Back Ribs <i>These tender mouth-watering ribs are exactly the way ribs should be. Lightly smoked, brushed in our tangy BBQ sauce and served with chips, coleslaw.</i>	155
RG's Big Fish (S) <i>Royal hammour in light tempura batter, mushy peas, tartar sauce</i>	145
Baby Chicken Anticuchero <i>Peruvian marinated baby chicken in salsa Anticuchera, chimichurri sauce, Vegetables & chargrilled lemon</i>	160
The Veggie Burger (SS) <i>Vegetable and tofu patty, roast portabello mushroom, spicy tomato salsa, Homemade pickled cucumber, steak house fries</i>	120

PASTA & ARROCES

Risotto <i>Wild mushroom, green asparagus, Parmesan & mascarpone</i>	80
Arroz con Mariscos (S) <i>Shrimps, calamari, scallops, capsicum, green peas, corn, Crispy shrimps, Salad</i>	90
Beef Brisket Raviole (N) <i>Braised beef brisket, sage beef consommé, Snow pea, white onion foam, pine nuts</i>	75



Roda Grill

DESSERTS

Alfajores Dulce de Leche
*Latin America shortbread cookies,
Kumquat puree, ice cream*

45

Tonka bean cheesecake
*Apricot compote, meringue,
bourrache flower, raspberry*

50

Chef Andres Mum's Tres Leche cake
Fresh berry compote and mango

45

Li Chu Weiss dark chocolate Crème Brulée

50

Plum tart Tatin (N)
Enriched vanilla ice cream, almond flakes

45

Cheese platter (N)
*Selection of Mons cheese served with crackers,
Fig chutney, quince paste, walnut*

65

Sorbet selection
Please ask your waiter for the flavour

12 /scoops

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(SS)-Sesame seeds, (S)-Seafood*

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